### **DETAILS OF INSPECTION VIOLATIONS**

| NO.   | LOCATION  | REF.                                     | POINTS   | CRITICAL DI   | ESCRIPTION                       |  |  |  |
|---|---|--|--|---|----------------------------------|--|--|--|
| 1   | LIDO WINDJAMMER GENERAL   | 20                                       | 0  | No  |                                  |  |  |  |
| SEVERAL PIECES OF FOOD CONTACT EQUIPMENT WAS TAGGED OUT OF ORDER.   |   |  |  |   |                                  |  |  |  |
| •   | The afore mentioned equipment has since been repaired and to mechanical failure   | is now                                   | in operation   | on, it was out o  | of service due                   |  |  |  |
| 2   | LIDO WINDJAMMER GENERAL   | 21                                       | 0  | No  |                                  |  |  |  |
| SEVERAL PIECES OF NONFOOD-CONTACT EQUIPMENT WAS TAGGED OUT OF ORDER.  |   |  |  |   |                                  |  |  |  |
| •   | The afore mentioned equipment has since been repaired and to mechanical failure   | is now                                   | in operation   | on, it was out o  | of service due                   |  |  |  |
| 3   | CASINO BAR - HANDWASH STATION   | 30                                       | 0  | No  |                                  |  |  |  |
| THE PAPER TOWEL DISPENSER WAS EMPTY.  |   |  |  |   |                                  |  |  |  |
| •   | The Casino bar was closed at the time, standard procedure w up including towels is complete before the bar opens and repl   | •  | •  |   | ne sanitary set                  |  |  |  |
| 4   | PLAZA BAR-HANDWASH STATION  | 30                                       | 0  | No  |                                  |  |  |  |
| THE PAPER TOWEL DISPENSER WAS EMPTY.  |   |  |  |   |                                  |  |  |  |
| •   | The Plaza bar was closed at the time of inspection, standard parallel sanitary set up including towels is complete before the bar op-   |  |  | •   |                                  |  |  |  |
| 5   | POOL BAR- PANTRY  | 15                                       | 0  | Yes   |                                  |  |  |  |
|   | EDENTED 57 OUNCE CANS OF CREAM OF COCONUT DRINK MIX WERE STORED ON OF DRINK MIX IS NO LONGER USED AND THE CANS WERE GOING TO BE DISCARD The cans in question were discarded immediately upon discovery, are unpacked and checked in the provision unpacking area for critic conducted in the functional areas to further ensure that the process  | DED.<br>A proce<br>cal dent              | dure has be<br>s, furthermo                              | een instituted the                                      | at all cans                      |  |  |  |
| 6   | POTABLE WATER - BUNKERING   | 03                                       | 5  | Yes   |                                  |  |  |  |
| 1.27-1  | G ACTIVE BUNKERING OF POTABLE WATER INTO TANKS 3 PORT AND STARBOAR 49 PPM AS MEASURED WITH TWO MANUAL TEST KITS. THE CHLORINE ANALYZE AL READING IN THE SHIP'S LOG AT 0726 WAS 2.09 PPM. MANUAL TESTS MADE FROM The problem with the bunkering system is still under investigation from Miami water contains ammonia, which ties up chlorine and affects to place throughout the bunkering to assure the correct amount of free | R READII<br>ROM POT<br>om the<br>he read | NG AT THIS TI<br>TABLE WATER<br>maker and<br>lings. Mean | ME WAS 2.16-2.21<br>TANK 3 PORT WA<br>the ship. It appo | PPM. A<br>AS 0 PPM.<br>ears that |  |  |  |
| 7   | POTABLE WATER - PRODUCTION  | 03                                       | 5  | Yes   |                                  |  |  |  |
| CHLOF<br>THAT   | RAL LOG RECORDS FROM JANUARY DOCUMENT THAT PRODUCTION OF POTABLE RINATED BELOW A 2 PPM RESIDUAL ON REPEATED HOURLY MANUAL MEASUREMENTHE SYSTEM WAS ADJUSTED OR THE CHLORINE CONCENTRATION INCREASED TO ABOARD SHIP REPAIRING THIS SYSTEM SINCE 25 JANUARY.  The ships fresh water production is now back to normal as it should   | ENTS. IN<br>2 PPM.                       | EACH CASE T<br>THE EQUIPME                               | HERE IS NO EVIDE<br>ENT MANUFACTUR                      | ER HAS                           |  |  |  |
| ·   | chlorination is now working as it should be.  | i be, and                                |  | variation in the  | TIOW and                         |  |  |  |
| 8   | POOLS/SPAS - FECAL ACCIDENT PROCEDURE   | 10                                       | 0  | No  |                                  |  |  |  |
| (FLOV   | RITTEN FECAL ACCIDENT RESPONSE PROCEDURE DOES NOT PROPERLY ADDRES:<br>/-THRU). IN ADDITION, THE PROCEDURE INCORRECTLY ALLOWS FOR POOLS OR S<br>IUT DRAINING THE CONTENTS IN SOME CASES.   |  |  |   | DE                               |  |  |  |
| •   | The procedure has been amended to reflect the fecal accident responsea-to-sea mode (flow-thru). The procedure has also been amended returned to operation.  |  |  |   |                                  |  |  |  |
| 9   | INTEGRATED PEST MANAGEMENT (IPM)  | 40                                       | 0  | No  |                                  |  |  |  |
| THE LOGS FOR INSPECTION AND MONITORING DID NOT INCLUDE TIME, SO IT WAS DIFFICULT TO DETERMINE IF SOME OF THE ACTIVE MONITORING TYPE INSPECTIONS WERE CONDUCTED AT NIGHT.  • Standard procedure was put in place to ensure that the inspection logs also include night monitoring. |   |  |  |   |                                  |  |  |  |
| 10  | INTEGRATED PEST MANAGEMENT - PLAN   | 40                                       | 0  | No  |                                  |  |  |  |

| <ul> <li>AREAS, BUT THERE IS NO DETAIL OF THE SCHEDULE OR DUTIES OF THE CONTRACT P</li> <li>The plan has been amended to clearly state onboard staff response contractual obligations of the contract pest control company.</li> </ul>   |                |            |                  | and  |  |  |  |
|--|----------------|------------|------------------|------|--|--|--|
| 11 INTEGRATED PEST MANAGEMENT (IPM)  | 40             | 0          | No               |      |  |  |  |
| <ul> <li>THERE WAS NO WRITTEN RECORD OF TRAINING FOR 5 OF THE 6 ONBOARD PEST CONNSPECTIONS AND APPLY PESTICIDE OR PLACE BAITS/MONITORS.</li> <li>The contractor (Ecolab) has been advised to send existing records inspections and apply pesticide or place baits/monitors. Certificate for future reference.</li> </ul> | s of the train | ed crew,   | who are conduc   | •    |  |  |  |
| 12 MEDICAL - REPORTING   | 01             | 0          | Yes              |      |  |  |  |
| A NUMBER OF THE 24 HOUR PRIOR TO ARRIVAL REPORTS OF GASTROINTESTINAL ILLI TO ARRIVAL.  • The process of sending the pertinent reports has been reviewed w possible.  |                |            |                  | -    |  |  |  |
| 13 MAIN GALLEY / DECK 3/ POTWASH 21 0 No   |                |            |                  |      |  |  |  |
| THE BUMP GUARD ON THE POTWASHING MACHINE WAS DAMAGED AND LOOSE FROM THE MACHINE MAKING THE AREA DIFFICULT TO CLEAN.  |                |            |                  |      |  |  |  |
| The bump guard was repaired and replaced. The general area was   | s also re-enf  | orced to a | void re occurrer | ice. |  |  |  |
| 14 MAIN GALLEY / DECK 3 / WINE STATIONS  | 33             | 0          | No               |      |  |  |  |
| THE BULKHEAD SEAM OUTSIDE THE WINE STATION WAS LOOSE MAKING THE AREA DIFFICULT TO CLEAN.   |                |            |                  |      |  |  |  |
| The bulkhead seam was spot welded and re-enforced to avoid re occurrence.  |                |            |                  |      |  |  |  |

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## NAVIGATOR OF THE SEAS 2/1/03

### **DETAILS OF INSPECTION VIOLATIONS**

# NO. LOCATION REF. POINTS CRITICAL DESCRIPTION 15 FOOD SERVICE - GENERAL 21 0 No

THE HANDLES USED TO REMOVE THE TROLLEYS FROM THE COMBI-OVENS HAVE OPEN ENDS CREATING A DIFFICULT TO CLEAN CHANNEL.

• The handles end will be filled with plastic stoppers,

### 16 FOOD SERVICE - GENERAL 21 0 No

THE STAINLESS STEEL PALLETS IN THE PROVISIONS AREA HAD OPEN CHANNELS MAKING THEM DIFFICULT TO CLEAN.

• The open channels will be filled with plastic stoppers as recommended by USPH inspectors.

#### 17 CORRECTIVE ACTION STATEMENT

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL

0

No

COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING

PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN

EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: NAVIGATOR OF THE SEAS - CAS - 02/01/2003.